Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Previously Presented) A process for the manufacture of L-arabinose, characterized in that, envelopes of corn grains are contacted with sulfuric acid or hydrochloric acid with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N, without previously contacting the envelopes of corn grains with an alkaline medium, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.

2. (Currently Amended) The process for the manufacture of L-arabinose according to Claim 1, characterized in using the ~~vegetable fiber~~ envelopes of corn grains which contains 10% or more of at least L-arabinose as a part of the constituting saccharides on the basis of the dried vegetable fiber.

3. (Cancelled)

4. (Currently Amended) The process for the manufacture of L-arabinose according to Claim 1, characterized in carrying out the acidic hydrolysis under such condition that the solid concentration of the ~~vegetable fiber~~ envelopes of corn grains is within the range of 3% (w/w) to 20% (w/w).

5. (Cancelled)

6. (Cancelled)

7. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in separating the acid-hydrolyzed solution into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactooligosaccharide and insoluble residue.

8. (Previously Presented) A process for the manufacture of L-arabitol, comprising:

contacting envelopes of corn grains with sulfuric acid, hydrochloric acid, or oxalic acid, with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N-without previously contacting the envelopes of corn grains with an alkaline medium, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced; and

hydrogenating the solution containing L-arabinose to produce a sugar alcohol containing L-arabitol.

9. (Cancelled)

10. (Previously Presented) A process for the manufacture of L-arabinose, characterized in envelopes of corn grains are contacted with sulfuric acid or hydrochloric acid with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N without previously contacting the envelopes of corn grains with an alkaline medium, an acidic hydrolysis is carried out under such a condition that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and

subsequently the acid-hydrolyzed solution is separated into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactoorigosaccharide and insoluble residue, and L-arabinose contained in the envelopes of corn grains is selectively extracted.

11 (Previously Presented) A process for the manufacture of L-arabinose, characterized in that, envelopes of corn grain are contacted with sulfuric acid or hydrochloric acid with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.